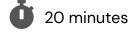




# **Butter Chicken Curry** with Rice

A healthy version of the classic Indian butter chicken curry made easy using a delicious curry paste with clean ingredients. Served with rice.







# Indian BBQ chicken!

The butter chicken paste works excellent as a marinade as well! You can marinate diced chicken, thread onto skewers and cook on the barbecue. Serve with rice, fresh salad and raita!

#### FROM YOUR BOX

BASMATI RICE	300g
DICED CHICKEN THIGHS	600g
BROWN ONION	1
TOMATOES	2
RED CAPSICUM	1
BUTTER CHICKEN PASTE	1 jar
COCONUT MILK	400ml
BABY SPINACH	1 bag (120g)

#### FROM YOUR PANTRY

oil for cooking, salt, pepper

#### **KEY UTENSILS**

large frypan with lid, saucepan

#### **NOTES**

Serve the baby spinach fresh if you like!

You can switch up the veggies and add zucchini, sweet potato, or green beans instead!



### 1. COOK THE RICE

Place rice in a saucepan, cover with 1.5  $\times$  amount of water. Cover with a lid, cook on low heat for 10–15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



# 2. SEAL THE CHICKEN

Heat a large frypan with **oil** over mediumhigh heat. Add diced chicken and cook for 2-3 minutes or until sealed.



#### 3. ADD THE VEGETABLES

Dice onion and tomatoes, slice capsicum. Add to pan as you go.



## 4. SIMMER THE SAUCE

Add butter chicken paste and stir to combine well. Pour in coconut milk and 1/2 tin (200ml) water. Simmer, semi-covered, for 10 minutes.



# 5. ADD THE SPINACH

Stir through spinach until wilted. Adjust seasoning with **salt and pepper** to taste.



### 6. FINISH AND SERVE

Serve butter chicken at the table with rice.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on 0481 072 599 or send an email to hello@dinnertwist.com.au



